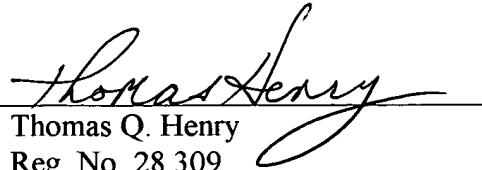


**REMARKS**

Consideration and allowance of the above-identified patent application is requested.

Respectfully submitted,

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Version with Markings to Show Changes Made

1. A process for the flavouring or aromatisation of product to be infused comprising the steps of producing encapsulated particles of flavour, bonding the particles to a porous carrier using a dosing process to control the distribution of particles on the carrier, and introducing the product into the carrier, characterised in that the dosing process is a metered printing process.

2. A process according to claim 1, wherein the carrier is a cellulose-based material.

3. A process according to [any preceding] claim 1, wherein the flavouring is encapsulated by a capsule that is soluble in water within a predetermined temperature range.

4. A process according to [any preceding claim] claim 1, wherein the flavour is encapsulated in a polysaccharide that has adhesive properties.

5. A process according to claim[s 3 or] 4 wherein the polysaccharide is a modified starch that has adhesive properties.

6. A process according to claim 5, wherein the ~~polysaccharide~~ modified starch is an n-octenyl succinate modified starch.

7. A process according to [any one of] claim[s 4 to 6] 1, wherein the flavour is encapsulated in an encapsulant material that also performs as an emulsifier during the production of the encapsulated particles of flavour.

8. A process according to [any one of] claim[s] 1 [or 2], wherein the flavouring is encapsulated by a capsule that is frangible within a pre-determined temperature range.

9. A process according to claim 8, wherein the flavouring in the capsule is designed to increase in internal vapour pressure within said pre-determined temperature range so as to induce rupture of said capsule.

10. A process according to claim 8 [or 9], wherein the capsule has a gum-based coating that is designed to weaken in said temperature range so as to induce rupture of said capsule.

11. An infusion product comprising a porous carrier containing matter to be infused and encapsulated flavour particles bonded to said carrier by using a metered printing process that controls the distribution of particles on the carrier.

12. An infusion product according to claim 11, wherein the encapsulated flavour particles comprise an outer capsule of polysaccharide with adhesive properties.

13. An infusion product according to claim 12, wherein the polysaccharide is a modified starch.

14. An infusion product according to claim 13 wherein the modified starch is an n-octenyl succinate modified starch.

15. An infusion product according to claim 14, wherein the polysaccharide is a natural gum.

16. An infusion product according to claim 15, wherein the capsule is frangible within a predetermined temperature range.

17. An infusion product according to claim 16, wherein the flavouring in the capsule is designed to increase in internal vapour pressure within said predetermined temperature range so as to induce rupture of said capsule.

18. An infusion product according to claim 16 [or 17] wherein the capsule has a gum-based coating that is designed to weaken in said temperature range so as to induce rupture of said capsule.

19. A process according to claim 9, wherein the capsule has a gum-based coating that is designed to weaken in said temperature range so as to induce rupture of said capsule.

20. An infusion product according to claim 17 wherein the capsule has a gum-based coating that is designed to weaken in said temperature range so as to induce rupture of said capsule.